

#57 Belgian Pale Ale

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **25**
- SRM **6.8**
- Style **Belgian Pale Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **6 %**
- Size with trub loss **23.3 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **25.4 liter(s)**

Steps

- Temp **67 C**, Time **45 min**
- Temp **72 C**, Time **40 min**
- Temp **77 C**, Time **1 min**

Mash step by step

- Heat up **19.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **40 min** at **72C**
- Keep mash **1 min** at **77C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.6 kg (63.7%) | 80 % | 5 |
| Grain | Wheat, Torrified | 0.5 kg (8.8%) | 79 % | 4 |
| Grain | Abbey Malt Weyermann | 0.6 kg (10.6%) | 75 % | 45 |
| Grain | Platki owsiane | 0.2 kg (3.5%) | 85 % | 3 |
| Grain | Cara Blonde - Castle Malting | 0.3 kg (5.3%) | 78 % | 20 |
| Grain | Aromatic Malt | 0.25 kg (4.4%) | 78 % | 50 |
| Grain | Platki pszeniczne | 0.2 kg (3.5%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | lunga PL | 9 g | 40 min | 12.9 % |
| Boil | lunga PL | 21 g | 15 min | 12.9 % |
| Aroma (end of boil) | Chinook | 20 g | 3 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|--------------------------------------|-----|-----|------|-----|
| Mangrove Jack's M47 Belgian Abbey | Ale | Dry | 11 g | --- |
|--------------------------------------|-----|-----|------|-----|

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------|--------|---------|--------|
| Fining | WhirlFloc | 2.5 g | Boil | 12 min |